

# metos

**SOFTJET**

## **Installation and User Manual**



01.11.2013

4144904

## Table of contents

|           |   |           |
|-----------|---|-----------|
| <b>1.</b> | <b>Description .....</b>                                | <b>4</b>  |
| <b>2.</b> | <b>Safety advice and warnings .....</b>                 | <b>4</b>  |
| 2.1.      | Use or working environment: .....                       | 4         |
| 2.2.      | Electric safety: .....                                  | 4         |
| 2.3.      | Personal safety: .....                                  | 5         |
| 2.4.      | Use and care .....                                      | 5         |
| 2.5.      | Service .....   | 6         |
| 2.6.      | Installation .....                                      | 6         |
| <b>3.</b> | <b>Instructions for use .....</b>                       | <b>6</b>  |
| 3.1.      | Before use .....  | 6         |
| 3.2.      | Language selection: .....                               | 6         |
| 3.3.      | Use .....   | 7         |
| 3.4.      | Double processing function .....                        | 7         |
| 3.5.      | Cancel function .....                                   | 7         |
| 3.6.      | Safety thermal protector .....                          | 8         |
| 3.7.      | Special messages .....                                  | 8         |
| <b>4.</b> | <b>Once you have finished using the appliance .....</b> | <b>8</b>  |
| 4.1.      | Cleaning .....  | 8         |
| 4.2.      | Spindle cleaning function: .....                        | 9         |
| 4.3.      | Changing the air filter .....                           | 9         |
| 4.4.      | Anomalies and repair .....                              | 10        |
| <b>5.</b> | <b>Specifications .....</b>                             | <b>10</b> |
| <b>6.</b> | <b>Ecology and recyclability of the product .....</b>   | <b>10</b> |

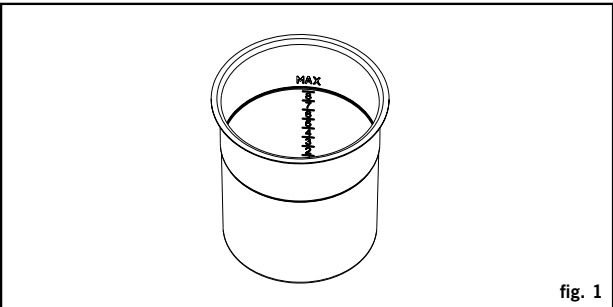
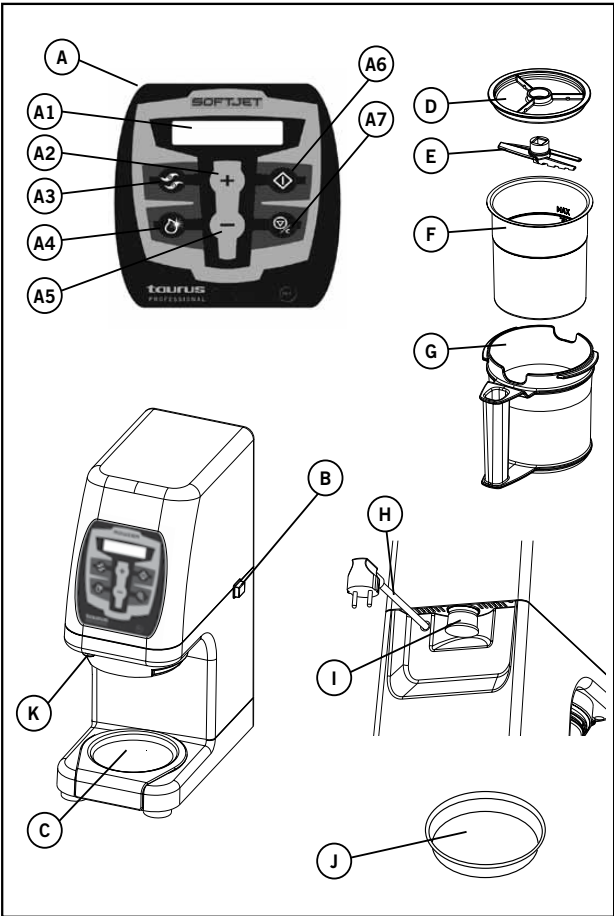


fig. 1

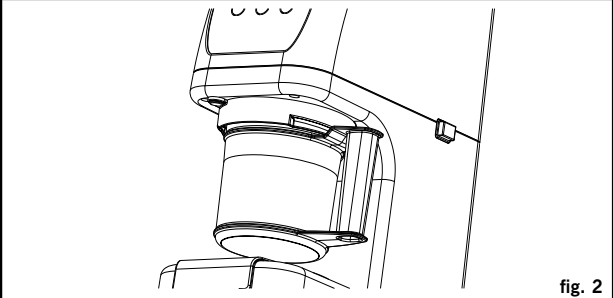


fig. 2

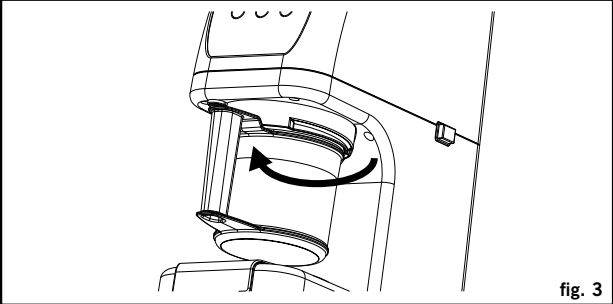


fig. 3



fig. 4

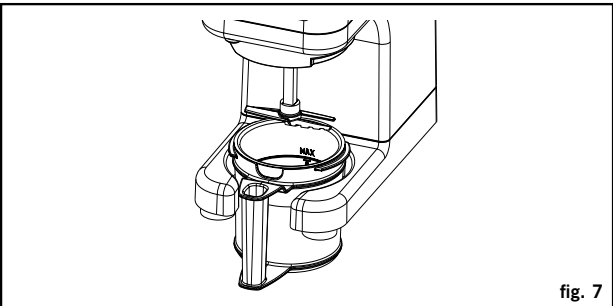


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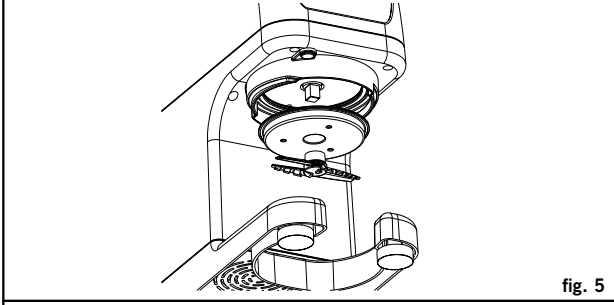


fig. 5

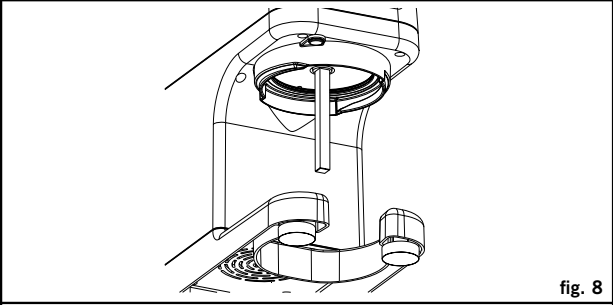


fig. 8

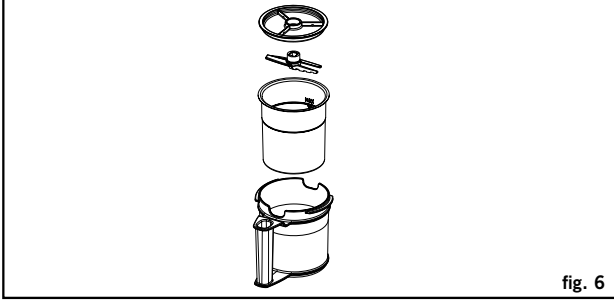


fig. 6

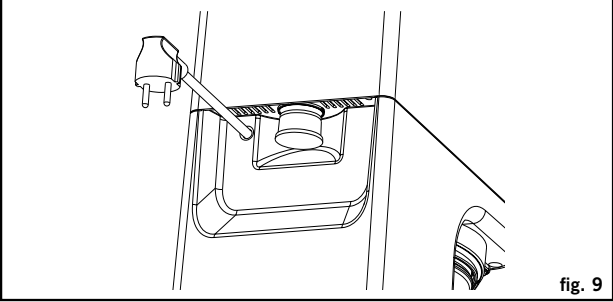
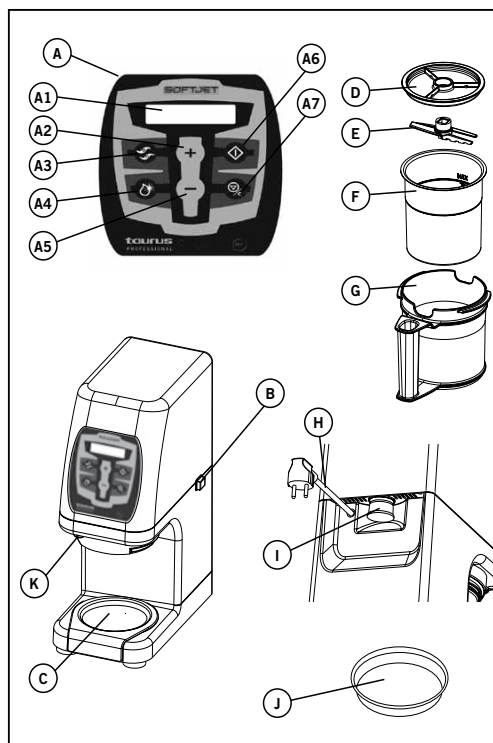


fig. 9

## 1. Description

- A Control panel
- A1 Screen
- A2 " + "
- A3 DOUBLE PROCESSING
- A4 CLEANING
- A5 " - "
- A6 START
- A7 STOP / DELETE
- B On/off switch
- C Drip tray
- D Jar lid
- E Blade
- F Vessel
- G Jar
- H Connection cable
- I Filter
- J Vessel lid
- K Decompression button



## 2. Safety advice and warnings

- Read these instructions carefully before switching on the appliance and keep them for future reference. Failure to follow and observe these instructions may result in an accident.
- Clean all the parts of the product that will be in contact with food, as indicated in the cleaning section, before use.

### 2.1. Use or working environment:

- Keep the working area clean and well lit. Cluttered and dark areas invite accidents.
- Do not place the appliance on hot surfaces, such as cooking plates, gas burners, ovens or similar.
- Do not place the appliance where it can reach the sunlight.
- Do not use the appliance in the presence of explosive atmospheres such as flammable liquids, gases or powder. These types of appliance create sparks that can cause these types of vapour or powder to ignite.
- Do not use the appliance in the presence of flammable atmospheres with mixtures of anaesthesia and air, or oxygen or nitrous oxide.
- Keep children and bystanders away when using this appliance.
- The appliance should be used and kept over a flat and stable surface.
- The appliance must be used and placed on a flat, stable surface.
- Place the appliance on a horizontal, hard, rigid, flat, stable surface that is free from vibrations.
- CAUTION: In order to prevent overheating, do not cover the appliance.
- Ensure that neither the air access nor exit become either totally or partially covered by drapery, clothing, etc., as this increases the risk of fire.

### 2.2. Electric safety:

- Do not use the appliance if the cable or plug is damaged.
- Ensure that the voltage indicated on the nameplate matches the mains voltage before plugging in the appliance.

- Connect the appliance to a base with an earth socket withstanding a minimum of 10 amperes.
- The appliance's plug must fit into the mains socket properly. Do not alter the plug. Do not use plug adaptors.
- Do not use or store the appliance outdoors.
- Never use the electric wire to lift up, carry or unplug the appliance.
- Do not wrap the cable around the appliance.
- Ensure that the electric cable does not get trapped or tangled.
- Check the condition of the electrical connection cable. Damaged or tangled cables increase the risk of electric shock.
- Do not touch the plug with wet hands.

### **2.3. Personal safety:**

- If necessary, use gloves suitable for withstanding low temperatures.
- Before using the appliance ensure that the tool is properly fixed in place.
- Do not touch any of the appliance's moving parts while it is operating.

### **2.4. Use and care**

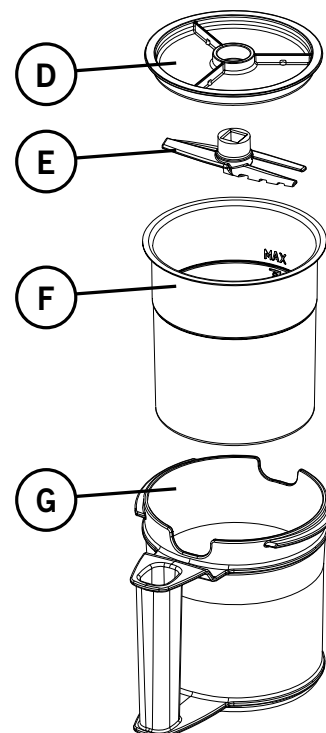
- Fully unroll the appliance's power cable before each use.
- Do not use the appliance if its accessories are not properly fitted.
- Do not use the appliance if the accessories attached to it are defective. Replace them immediately.
- Do not use the appliance if the on/ off switch does not work.
- Do not move the appliance while in use.
- Do not use the appliance if it is tipped up and do not turn it over.
- Do not force the appliance's work capacity.
- Respect the MAX level indicator.
- Ensure that the surface of the icecream to be processed is as flat as possible to avoid damaging the blade.
- Disconnect the appliance from the mains when not in use and before undertaking any cleaning task.
- This appliance is for professional use only, not for household or domestic use.
- This appliance is not a toy. Children should be supervised to ensure that they do not play with the appliance.
- Ensure that this product is not used by the disabled, children or people unused to its handling.
- This appliance should be stored out of reach of children and/or the disabled.
- Do not store the appliance on areas where the temperature could be lower than 2°C.
- Do not expose to extreme temperatures or strong magnetism.
- Make sure that dust, dirt or other foreign objects do not block the fan grill on the appliance.
- Keep the cutting tools sharpened and clean.
- Use this appliance, its accessories and tools according to these instructions, bearing in mind the working conditions and the work to be carried out. Using the appliance for operations different to those designated may cause a dangerous situation.
- Periodically check that the sealing joint of the lid is in perfect condition.
- Do not force open the lid, make sure the appliance is completely depressurized prior to opening.
- Never leave the appliance connected and unattended if is not in use. This saves energy and prolongs the life of the appliance.
- After having produced 10 continuous portions, respect the 5-minute rest period.
- Pay special attention during the assembly and disassembly of blades, as they are sharp and could cause harm.

## 2.5. Service

- Make sure that the appliance is serviced only by specialist personnel, and that only original spare parts or accessories are used to replace existing parts/accessories.
- **Any misuse or failure to follow the instructions for use renders the guarantee and the manufacturer's liability null and void.**

## 2.6. Installation

- Be sure to remove all packaging material from inside the appliance.
- Do not remove the support feet of the appliance.
- The product can be levelled by adjusting the legs.
- Respect the legal provisions with regard to safety distances from other elements such as pipes, electrical conduits, etc..
- Do not cover or obstruct any of the openings of the appliance.
- The plug must be easily accessible so it can be disconnected in an emergency.
- For greater efficiency, the appliance must be situated in a location where the ambient temperature is between 12 and 32°C.
- The appliance must function with its base feet coupled



## 3. Instructions for use

### 3.1. Before use

- Remove the appliance's protective film.
- Make sure that all the product's packaging has been removed.
- Before using the product for the first time, clean the parts that will come into contact with food in the manner described in the cleaning section.
- Work with the food you want to process.
- Fill the deposit (F) taking care to observe the MAX level (Fig. 1)
- Freeze the vessel with the food to -20°C

### 3.2. Language selection:

- Place the jar in the machine with the handle to the user's right-hand-side (Fig. 2)
- Couple the jar by turning it 90° clockwise. When it reaches the correct position you will hear 2 clicks (Fig. 3)
- The screen will display the message "Insert PORTION: 0 "
- Press the "+" and "-" buttons and the "Language" message will appear in the screen. Use the "+" and "-" keys to select from the 6 languages available and confirm by pressing the "START" button(A6).

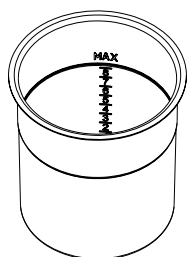


Fig 1

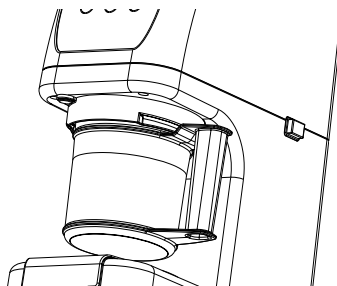


Fig 2

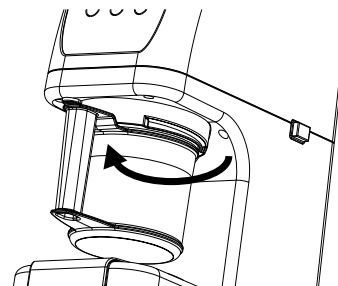


Fig 3

### 3.3. Use

- Unroll the cable completely before plugging it in.
- Connect the appliance to the mains.
- Turn the appliance on using the on/ off switch.
- The message "Awaiting JAR" will appear in the screen (Fig. 4). For safety reasons, the machine will not function if the jar is not in place.
- Fit the blade (E) onto the spindle of the lid (D), and ensure that it is correctly secured (Fig. 5)
- Place the vessel (F) into the jar (G)
- Place the jar in the machine with the handle to the user's right-hand-side (Fig. 2)
- Couple the jar by turning it 90° clockwise. When it reaches the correct position you will hear 2 clicks (Fig. 3)
- The screen will display the message "Insert PORTION: 0 "
- Select the portion you wish to process, between 1 and 10, by using the "+" button to increase the portion (A2) and the "-" button to reduce it (A5)
- The "STOP / DELETE" button sets the counter to 0 (A7)
- Press the "START" button to begin the processing. (A6)
- The screen will display the portions requested, those processed and an arrow indicating whether the machine is raising or lowering.
- When the process is complete, you will hear an acoustic signal and the screen will be lit in green, indicating the portions that have been processed and those remaining unprocessed in the vessel.
- In some preparations, pressure may remain in the jar (G). We recommend pressing the decompression button (K) to allow the jar to be removed (G).

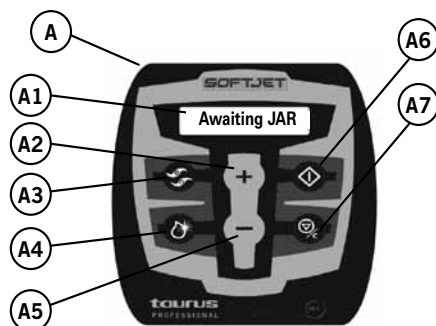


Fig 4

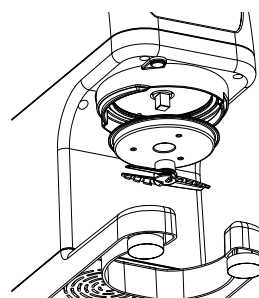


Fig 5

### 3.4. Double processing function

- The double processing function enables you to make a second pass of the blades through the processed ice-cream, in order to obtain optimum textures in ice-creams that are very cold or have a high water content. To do this, press the button corresponding to this function (A3).
- The screen will show the message "2P" beside the selected portions. The machine will perform this function on the selected portions when the "START" button has been pressed.

### 3.5. Cancel function

- The cancel function enables you to interrupt the running of the appliance. To do so, press the button corresponding to this function (A7).
- The screen will display the message "Starting", the machine will return to its initial position and the screen will display the message "Insert Portion: 0" when the machine is ready to process once more.
- When the machine has reached the start, we recommend checking that the blade is well secured before beginning a new processing.

### 3.6. Safety thermal protector

- The appliance has a safety device, which protects the appliance from overheating.
- If the appliance turns itself off and does not switch itself on again, wait for approximately 15 minutes before reconnecting. If the machine does not start again seek authorised technical assistance.

### 3.7. Special messages

The following messages can appear on the screen:

| Message                 | Explanation  |
|-------------------------|--|
| Awaiting JAR            | Means that the jar is not in place or has been incorrectly inserted.   |
| Starting                | Means that it is returning to its initial position   |
| Insert PORTION          | Means that it is operational awaiting insertion of the portion   |
| 2P                      | Means that a double processing will be performed on the selected portions                                      |
| Cleaning wait           | Means that the spindle is lowering to its lower position   |
| Cleaning Remove the JAR | Means that the spindle has reached its lower position and the jar may be removed in order to clean the spindle |
| Language                | Means that you have entered the language menu to select the desired language                                   |

## 4. Once you have finished using the appliance

- Turn the appliance off, using the on/ off switch.
- Unplug the appliance to the mains.
- Clean the appliance

### 4.1. Cleaning

**Disconnect the appliance from the mains and let it cool before undertaking any cleaning task.**

- Clean the equipment with a damp cloth with a few drops of washing-up liquid and then dry. Do not use any type of scourers.
- Do not use solvents, or products with an acid or base pH such as bleach, or abrasive products, for cleaning the appliance.
- Do not submerge the appliance in water or any other liquid, or place it under a running tap.
- Must not be cleaned using jets of water.
- During the cleaning process, take special care with the blades, as they are very sharp.
- It is advisable to clean the appliance regularly and remove any food remains.
- If the appliance is not in good condition of cleanliness, its surface may degrade and inexorably affect the duration of the appliance's useful life and could become unsafe to use.
- The appliance is suitable for cleaning in hot soapy water or in a dishwasher (using a soft cleaning program):
  - Jar Lid (D)
  - Blade (E)
  - Vessel (F)
  - Jar (G)
  - Vessel lid (J)
- The draining/drying position of the parts washable in the dishwasher or sink must allow the water to drain easily (Fig.6).
- Next, dry all the parts before assembling and storing them.

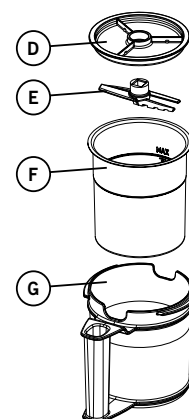
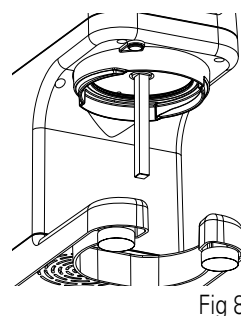
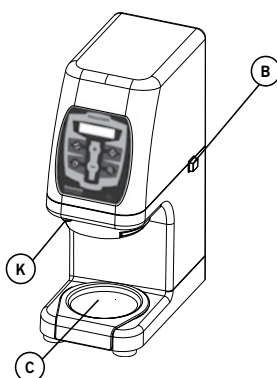
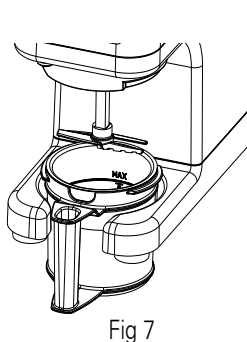


Fig 6



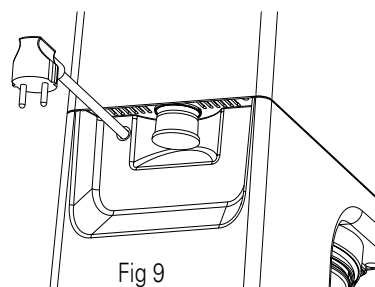
## 4.2. Spindle cleaning function:

- Fit the jar with the empty vessel into the machine
- Press the "CLEANING" button - The screen will display the message "Cleaning Wait" and the spindle will lower.
- When the spindle reaches the bottom, the screen will display the message "Cleaning Remove the JAR"
- Move the machine forward (Fig.7). - Remove the drip tray (C)
- Remove the jar and the spindle will come into view (Fig.8).
- Clean the spindle with a damp cloth.
- When the jar is positioned, the machine will return to the start setting.



## 4.3. Changing the air filter

- This machine has an active carbonium filter in its air inlet (Fig.9).
- It is used to purify the air injected into the ice-cream by eliminating oil vapours, flavours and odours.
- To change the filter, open the back of the machine, remove the used filter and fit the new one.
- We recommend changing the filter every 4 or 6 months..



#### 4.4. Anomalies and repair

- If a fault occurs, call the customer hotline indicated in the warranty. Do not attempt to dismantle or repair it, as this may be dangerous.
- If the connection to the mains has been damaged, it must be replaced and you should proceed as you would in the case of damage.
- If any anomaly is detected, check the following table:

| Anomaly   | Repair  |
|---|---|
| It does not start   | Check that it is connected to the mains.  |
|   | Check that the main switch is in the "ON" position.                                     |
| It does not detect the jar                                      | Check that the jar is properly positioned and has correctly reached 90° from the start. |
|   | Check that the jar lid has been fitted.   |
|   | Check that no left-over ice-cream is hindering the positioning of the jar.              |
| The appliance returns to start without processing the ice-cream | Possible overheating of the motor. Allow the appliance to cool down.                    |
| The appliance takes a very long time to make the first portion  | Ice-cream very soft or a temperature over -18°C that the appliance cannot detect.       |
| The jar opens during processing of the ice-cream                | Check that the jar lid has been fitted.   |
|   | Check that the blade is correctly positioned.   |

#### 5. Specifications

- Maximum absorbed power: ..... 800 W
- Degree of protection: ..... IPX1
- Approx. weight: ..... 15 Kg
- Maximum capacity of the icecream vessel ..... 1 litre

Appliance unsuitable for use in the presence of flammable anaesthetic mixtures with air, oxygen or nitrous oxide.

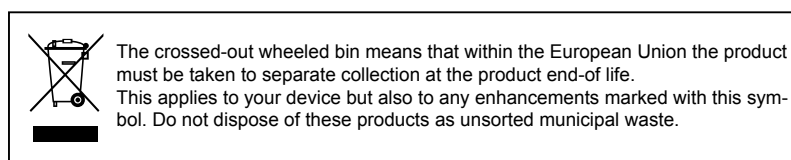
These specifications are subject to change without notice of purpose of improvement.

By virtue of the conditions of fabrication of this product, the maximum absorbed power can differ from that specified.

**For EU product versions and/or in case that it is requested in your country:**

#### 6. Ecology and recyclability of the product

- The materials of which the packaging of this appliance consists are included in a collection, classification and recycling system. Should you wish to dispose of them, use the appropriate public recycling bins for each type of material.
- The product does not contain concentrations of substances that could be considered harmful to the environment



## **CE Statement of Compliance**

I hereby state under our responsibility that the TAURUS product(s) described in this ROWZER manual comply with the Regulations EN-60335-1, EN-60335-2-64, EN-55014-1, EN-55014-2, EN-61000-3-2, EN-61000-3-3 and EN-62233, pursuant to Directives 2006/42/EC and 2004/108/EC.

Signed



M. Vázquez,  
Product Engineer

